

Journal Pre-proof

Washing hands and risk of cross-contamination during chicken preparation among domestic practitioners in five European countries

Pierrine Didier, Christophe Nguyen-The, Lydia Martens, Mike Foden, Loredana Dumitrascu, Augustin Octavian Mihalache, Anca Ioana Nicolau, Silje Elisabeth Skuland, Monica Truninger, Luís Junqueira, Isabelle Maitre

PII: S0956-7135(21)00200-0

DOI: <https://doi.org/10.1016/j.foodcont.2021.108062>

Reference: JFCO 108062

To appear in: *Food Control*

Received Date: 14 December 2020

Revised Date: 23 February 2021

Accepted Date: 4 March 2021

Please cite this article as: Didier P., Nguyen-The C., Martens L., Foden M., Dumitrascu L., Mihalache A.O., Nicolau A.I., Skuland S.E., Truninger M., Junqueira L. & Maitre I., Washing hands and risk of cross-contamination during chicken preparation among domestic practitioners in five European countries, *Food Control*, <https://doi.org/10.1016/j.foodcont.2021.108062>.

This is a PDF file of an article that has undergone enhancements after acceptance, such as the addition of a cover page and metadata, and formatting for readability, but it is not yet the definitive version of record. This version will undergo additional copyediting, typesetting and review before it is published in its final form, but we are providing this version to give early visibility of the article. Please note that, during the production process, errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

© 2021 Published by Elsevier Ltd.



CRediT author statement

Add after you name the terms that best describe your contributions (see list of terms and definitions in the table below)

Pierrine Didier: conceptualization, methodology, validation, formal analysis, investigation, resources, writing original drafting, writing-review and editing, visualization. **Christophe Nguyen-The:** conceptualization, validation, formal analysis, investigation, resources, writing original drafting, writing-review and editing, visualization. **Lydia Martens:** conceptualization, methodology, validation, formal analysis, investigation, resources, writing-review and editing, supervision. **Mike Foden:** conceptualization, methodology, validation, formal analysis, investigation, resources, writing-review and editing, supervision. **Loredana Dumitrascu:** formal analysis, investigation. **Augustin Octavian Mihalache:** formal analysis, investigation. **Anca Ioana Nicolau:** resources, investigation, writing-review and editing. **Silje Elisabeth Skuland:** funding acquisition, project administration, methodology, formal analysis, investigation, review and editing. **Monica Truninger:** formal analysis, investigation, writing – review & editing. **Luís Junqueira:** Writing – Review & Editing, visualization. **Isabelle Maitre:** conceptualization, methodology, validation, formal analysis, investigation, resources, writing original drafting, writing-review and editing, visualization.

Term	Definition
Conceptualization	Ideas; formulation or evolution of overarching research goals and aims
Methodology	Development or design of methodology; creation of models
Software	Programming, software development; designing computer programs; implementation of the computer code and supporting algorithms; testing of existing code components
Validation	Verification, whether as a part of the activity or separate, of the overall replication/ reproducibility of results/experiments and other research outputs
Formal analysis	Application of statistical, mathematical, computational, or other formal techniques to analyze or synthesize study data
Investigation	Conducting a research and investigation process, specifically performing the experiments, or data/evidence collection
Resources	Provision of study materials, reagents, materials, patients, laboratory samples, animals, instrumentation, computing resources, or other analysis tools
Data Curation	Management activities to annotate (produce metadata), scrub data and maintain research data (including software code, where it is necessary for interpreting the data itself) for initial use and later reuse
Writing - Original Draft	Preparation, creation and/or presentation of the published work, specifically writing the initial draft (including substantive translation)
Writing - Review &	Preparation, creation and/or presentation of the published work by those from

Term	Definition
Editing	the original research group, specifically critical review, commentary or revision – including pre-or postpublication stages
Visualization	Preparation, creation and/or presentation of the published work, specifically visualization/ data presentation
Supervision	Oversight and leadership responsibility for the research activity planning and execution, including mentorship external to the core team
Project administration	Management and coordination responsibility for the research activity planning and execution
Funding acquisition	Acquisition of the financial support for the project leading to this publication

Washing hands and risk of cross-contamination during chicken preparation among domestic practitioners in five European countries

Pierrine Didier^{a,b}, Christophe Nguyen-The^a, Lydia Martens^c, Mike Foden^c, Loredana Dumitrascu^d, Augustin Octavian Mihalache^d, Anca Ioana Nicolau^d, Silje Elisabeth Skuland^e, Monica Truninger^f, Luís Junqueira^f, Isabelle Maitre^{b*}

^aINRAE, Avignon Université, UMR SQPOV, 84000 Avignon, France

^bUSC1422 GRAPPE, Ecole Supérieure d'Agricultures (ESA), INRAE, SFR 4207 QUASAV, 55 rue Rabelais, BP 30748, 49007, Angers Cedex, France

^cKeele University, United Kingdom

^dDunarea de Jos University of Galati, Faculty of Food Science and Engineering, Domnească Street 111, 800201, Galati, Romania

^eConsumption Research Norway (SIFO), Oslo Metropolitan University, Oslo, Norway

^fInstituto de Ciências Sociais, Universidade de Lisboa, Av. Professor Aníbal de Bettencourt 9, 1600-189, Lisboa, Portugal

Declarations of interest: none

* Corresponding author: i.maitre@groupe-esa.com USC1422 GRAPPE, Ecole Supérieure d'Agricultures (ESA), INRAE, SFR 4207 QUASAV, 55 rue Rabelais, BP 30748, 49007, Angers Cedex, France

25

26 ABSTRACT

27 Nearly 40% foodborne outbreaks in the European Union are attributable to food practices in
28 domestic homes that include handling and preparation of raw chicken. Hand washing is an
29 important way to prevent cross-contamination with pathogens during chicken preparation.
30 This study, which is part of the EU Horizon 2020 funded consortium SafeConsume, aimed at
31 quantifying and understanding hand washing practices in three categories of households and
32 five European countries. A quantitative survey (n=1889) was combined with qualitative
33 research, during which 75 participants from France, Norway, Portugal, Romania, and the
34 United Kingdom were observed and interviewed. An original method for analysing video
35 with “The Observer XT” software was developed to identify when and how risk arises. The
36 quantitative survey and qualitative research data revealed that touching raw chicken was
37 more frequent in Romania and Portugal. Practices to avoid touching raw chicken were
38 declared and observed, although observations revealed that these practices were not always
39 consistently followed. Only a third of the participants washed their hands with soap after
40 handling raw chicken with important variations among countries (a majority in Norway and
41 in the UK, a few in France and Portugal, none in Romania), in contrast to the results of the
42 survey. Observations and interviews suggested that rinsing hands with water only and
43 washing hands with soap are considered equivalent by many people. Barriers to washing
44 hands due to improper equipment were mainly observed in Romania. Washing hands after
45 touching raw chicken was motivated by food safety concerns for some participants in
46 Norway and the UK, but not in France and Portugal, where it was motivated by unpleasant
47 feelings on hands, or presented as a habit. Participants not washing their hands after
48 touching the chicken did it after other actions they presumably perceived as unsafe (e.g.

49 touching the bin, handling pets, and blowing the nose), indicating that they did not
50 specifically consider touching raw chicken as risky. Knowledge, habits, and equipment with
51 regard to chicken and hand washing differed among European countries, resulting in safe
52 and risky practices.

53 KEYWORDS: Consumer, kitchen, food safety, soap, habits, practices

54

55

1/ INTRODUCTION

Campylobacter and *Salmonella* are the first and second most frequently declared foodborne zoonoses in the European Union (EFSA, 2019). These two bacteria are particularly prevalent in raw chicken meat. In 2018, this food category was most frequently contaminated with *Salmonella* and *Campylobacter* in the EU, with 7% and 37.5% positive samples, respectively (EFSA, 2019). EFSA estimated in 2010 (EFSA, 2010) that 20% to 30% campylobacteriosis was caused by handling, preparation and consumption of chicken meat in households. In France, *Campylobacter* and *Salmonella* are the two foodborne pathogens with the highest impact on public health, representing approximately 32% of the total foodborne disease burden. Infections caused by cross-contamination from raw poultry meat were estimated to represent 3% to 29% (90% confidence interval) for *Campylobacter* and 0.1% to 4.7% for *Salmonella* (Augustin et al., 2020). This indicates that the risk of cross-contamination from raw poultry is particularly critical for public health in the case of *Campylobacter*, and less so, but still significant, for *Salmonella*.

During the investigation of a *Campylobacter* outbreak in a restaurant that caused 17 infections in the 51 patrons, Brown et al. (Brown, Kidd, Riordan, & Barrell, 1988) observed that the chef did not always wash his hands between handling raw chicken carcasses and cooked foods. The authors also experimentally demonstrated the transfer of *Campylobacter* from naturally contaminated raw chicken meat to hands and from hands to cooked foods. The transfer of *Campylobacter* and *Salmonella* from raw meat to hands and from hands to salads has since been conclusively confirmed (Carrasco, Morales-Rueda, & Garcia-Gimeno, 2012; De Boer & Hahné, 1990; Lubert, Brynestad, Topsch, Scherer, & Bartelt, 2006; Oscar, 2013; Ravishankar, Zhu, & Jaroni, 2010; Verhoeff-Bakkenes, Beumer, de Jonge, van Leusden, & de Jong, 2008).

Hand hygiene is a recognised way to limit the transfer of pathogens by healthcare workers (WHO, 2009), fieldworkers (Monaghan & Hutchison, 2016) and food workers (Todd, Michaels, Smith, Greig, & Bartleson, 2010). An analysis of the United States Food and Drug Administration (US-FDA) food safety survey revealed that domestic food handlers who reported always washing their hands with soap before food preparation also reported less foodborne illness (Ali, Verrill, & Zhang, 2014).

The surfactant action, friction and final rinsing in water involved in washing hands with soap can effectively reduce microbial load from the outer layer of skin (Foddai, Grant, & Dean, 2016; WHO, 2009). Thus, hand washing is particularly suited to limit the hand-transfer of pathogens. Hand washing with soap is much more efficient than rinsing with water alone, regardless of the water temperature (Courtenay et al., 2005; Monaghan & Hutchison, 2016), particularly in the presence of meat debris (Jensen, Danyluk, Harris, & Schaffner, 2015).

It is important to understand the risk of cross-contamination at home during raw chicken handling and preparation concerning (a) whether consumers touch raw chicken with bare hands, (b) whether and how hand washing occurs and (c) what factors and barriers guide consumers to wash, or not wash, their hands. For this reason, we analysed the actions of consumers using theories of practice as a guiding framework.

A practice can be understood as a sequencing of actions guided by three basic and interconnected elements: materials (including nature, objects, tools, and resources), images (including meanings, understandings, and purposes), and skills (competence, expertise, and technique) (Shove, Pantzar, & Watseon, 2012; Truninger, 2011). Theories of practice emphasise the practicality of everyday social life in which routines, rather than reflexivity, are paramount. Therefore, it is particularly suitable to analyse food preparation and kitchen routines. Previous studies on food safety in home kitchens have shown how consumers

clean kitchens, surfaces, homes and wash hands using observational methods. Some studies incorporated videotaping. The studies consistently showed that actual practices were not consistent with recommended practices, especially for washing hands, which was rarely correct (Evans & Redmond, 2018; Maughan et al., 2016; Mazengia, Fisk, Liao, Huang, & Meschke, 2015; Moore, Sweet, Harrison, & Franck, 2019). All these studies were conducted in one country only, mostly in the UK, Northern Ireland, and the US (Redmond & Griffith, 2003).

This paper is part of a larger research project (safeconsume.eu), which aims to investigate the links between consumer food handling and the risks of foodborne diseases in Europe. The aim of the work presented in this paper is to develop an understanding of hand washing practices during chicken preparation in five European countries, drawing on insights from a mixed methods analysis. Three categories of consumers are considered: elderly households and families with infants who are at higher risk of falling ill with campylobacteriosis and salmonellosis (ECDC) and young men who are less likely to follow food safety recommendations (Katiyo, de Kock, Coorey, & Buys, 2019; Murray et al., 2017). We conducted a complementary approach, which involved a wide-scale survey of the declarative practices of touching raw chicken and washing hands during chicken preparation, and a qualitative study at home analysing videos and interviews collected during the preparation of chicken. We identified when and how consumers washed hands, considering the three dimensions of practices: materials/equipment, skills/competencies, and knowledge/beliefs (Shove, et al., 2012; Truninger, 2011).

The originality of our study lies in the fact that it offers a comparative analysis of five European countries, using a mixed methods approach with similar categories of 'at risk' participants and food handling practices. Furthermore, it combines observations of

participants' practices of washing hands, how and when they did it, with their perceptions and reasoning and uses video materials to identify action sequences that can lead up to, and that follow, handwashing.

2/ MATERIAL AND METHODS

2.1 / Quantitative survey

The SafeConsume quantitative online survey was conducted from December 2018 to April 2019. The survey measured declared consumer food handling practices in a standardised, quantitative, and cross-nationally comparable manner. The recruitment was subcontracted to a professional survey provider administering a large consumer panel worldwide (formerly Research Now SSI, now Dynata). The population sample of households was selected by stratified random sampling based on the Nomenclature of Territorial Units for statistics level 2 (NUTS2) of the respective country (Eurostat, 2021) and the education level of the target respondent (Møretrø et al., 2021).

Those who carried the main or shared responsibility for food shopping in the household were invited to participate and were referred to as respondents. Survey data were collected from ten countries, from which we extracted data from the five countries where the qualitative research was conducted to allow comparison: France (432 respondents), Norway (344 respondents), Portugal (310 respondents), Romania (358 respondents) and the UK (445 respondents). Only the three pre-identified groups of young single men (YSM, <30 years of age living alone or in shared housing; 6% of respondents), young families (YF, households including at least one pregnant woman or one child <6 years of age; 44% of respondents with 44% of pregnant women) and elderly households (EH, >65 years of age; 49% of respondents). The profiles of the 1889 respondents are presented in Appendix 1. All

respondents were informed about their data protection and guaranteed anonymity. We refer to the respondents for the quantitative survey.

We used only five questions related to handling raw chicken, washing hands after touching raw chicken and general occasions involving washing hands. The questions “How likely is it that you would touch the chicken with your bare hands when you take it out of its packaging?” and “How likely is it that you would clean your hands immediately after touching the chicken?” used an 11-point labelled scale ranging from 1 (“No chance or almost no chance”) to 11 (“Certain or practically certain”). We also analysed three multiple-choice questions. The questions were “Typically, do you touch chicken with your bare hands when preparing it?”, “How would you clean your hands?” and “In general, when would you normally wash your hands at home?”. QuestionData software (v. 6.8) (Grimmersoft) was used to process the survey information. Statistics were calculated using the analysis module. χ^2 tests of independence were performed to determine the dependence of the answer to each multiple-choice question based on country and household type. Analysis of variance (ANOVA) was performed on the quantitative scores (Statgraphics 18).

2.2 / Recruitment and methodology of the qualitative study

Transdisciplinary qualitative research was performed between September 2017 and July 2018 in five countries (France, Norway, Portugal, Romania, and the UK). We conducted observational work and semi-structured qualitative interviews with 75 households (15 in each country). Each research team obtained ethical and/or data protection approval depending on the national rules in their respective countries. The aforementioned EH, YF and YSM households were recruited from the general public by a professional service provider (Norstat Norge AS, Oslo, Norway) working with local recruiters in each country. Another recruitment criterion was for the participant to purchase, cook, and eat chicken at

home. We also chose households with different education and income levels, living in rural and urban residential areas (Appendix 2). Informed consent was obtained from all participants at the start of the study. The research included two visits. The first visit involved food shopping, grocery packing, transportation, and the storage of purchases at home. The second visit occurred several hours or days after the first visit and took place at the participants' homes. A social scientist and microbiologist observed the participant preparing a meal with chicken and a salad. The participants selected the recipe. The advice they received was to prepare a dish they regularly cooked. Social scientists have conducted observations using the *go-along* methodology (Kusenbach, 2003; Pink, 2007). This technique allows ethnographers "to observe their informants' spatial practices *in situ* while accessing their experiences and interpretations at the same time" (Kusenbach, 2003). Semi-structured interviews were conducted to solicit responses concerning habits of food storage, preparation and consumption, and knowledge about food safety and hygiene.

In the qualitative study, participants were identified using pseudonyms, followed by the type of household in brackets (YSM: young single man, YF: young family with infants, EH: elderly households), their residence (R: rural, U: urban) and country (FR: France, NO: Norway, PT: Portugal, RO: Romania, UK: United Kingdom).

2.3 / Collection and exploitation of the qualitative study data

The social scientist audio- and video-recorded the food preparation with a handheld camera. Emphasis was on actions with the hands. The 90 hours of video recording of every participant's actions concerning their frequency, duration and chronological visualisation were analysed using "The Observer XT" software. We counted occurrences of specific behaviours performed in a specific order. An example is the sequence of 'washing hands

with soap' after 'touching raw chicken'. The durations of each behaviour were timed. ANOVA on washing hands with soap duration was performed with XLSTAT software (Addinsoft). We also analysed audio-recorded conversations during food preparation and semi-structured interviews.

To analyse the results, we applied a theory of practice approach that encourages analysis of the materials, equipment, skills, competencies, knowledge, beliefs and their interactions, as these are performed by participants (Martens & Scott, 2017; Meah & Watson, 2011; Sutton, 2006; Torkkeli, Mäkelä, & Niva, 2018; Truninger, 2011).

3/ RESULTS

3.1 / Touching raw chicken during food preparation

The survey questionnaire allowed us to quantify chicken handling using bare hands. The question "How likely is it that you would touch the chicken with your bare hands when you take it out of its packaging?" was evaluate on an 11-point scale from "no chance or almost no chance" to "practically certain or certain." The mean (M) score of 7.6 (standard deviation, SD=3.2) was between 7 ("Good possibility") and 8 ("Probable"). The mean scores differed depending on the country ($F=2.86$, $P=0.0223$) or the type of household ($F=4.86$, $P=0.0078$). The interaction country per household type was not significant ($F=1.69$; $P=0.0969$), which indicated that the rankings between countries were found in all types of households and *vice versa*. Respondents in the UK ($M=7.26$, $SD=0.23$) and Norway ($M=7.30$, $SD=0.24$) declared a "Good possibility" and "Probable" likelihood that they would touch chicken with their bare hands. These findings differed from the results of Romanian ($M=8.09$, $SD=0.26$) and French ($M=8.19$, $SD=0.27$) households ("Probable" to "Very probable"). Portuguese households were at an intermediate level ($M=7.52$, $SD=0.43$). Respondents with YF ($M=7.33$, $SD=0.12$)

were less likely to touch raw chicken with their hands than elderly respondents ($M=7.86$, $SD=0.12$).

Figure 1 about here

In the quantitative survey, answers to the question “Typically, do you touch the chicken with your bare hands when preparing it?” indicated that the most frequent occasions for touching the chicken were during cutting (43% of respondents) and moving it to a bowl (33%) (Figure 1), followed by seasoning (25%) and rinsing (28%). There were significant differences between the countries concerning the manipulation of chickens with bare hands. A majority (62%) of Romanians stated that they touched chicken when cutting it compared to only 30% and 36% French and Norwegian respondents, respectively. The most frequently reason cited by Romanians was seasoning (62%). This reason was less frequent for respondents from other countries. Rinsing chickens was a reason for hand-chicken contact for 48% Romanian respondents compared to 39%, 26%, and 20% respondents from Portugal, Norway, and the UK, respectively. Only 12% French respondents declare this practice ($\chi^2=162.98$, $P=0.000$). Only 17% respondents stated that they did not touch chicken with their hands during preparation, with no significant differences between countries. Twenty percent of the YF households, 17% YSM, and 14% EH avoided touching chicken with bare hands ($P=0.0040$). Materials used to manipulate raw chicken were mostly a fork and gloves (Figure 1), although wearing gloves does not replace the need for hand washing (CDC, 2020). The majority of participants (67) who were observed preparing chicken at home during the qualitative research touched raw chicken with their hands during the preparation or transfer to a dish or a pan. Hand-chicken contact frequently occurred during trimming and cutting chicken portions in all countries. In Romania and Portugal, the contact was also frequent when removing skin from chicken and when cutting whole chicken into pieces, consistent

with the survey responses (45% Portuguese respondents and 62% Romanian respondents). Other observed reasons for touching raw chicken with bare hands were to spread oil and condiments (all countries, as in the survey), stuffing the gut cavity of whole chicken with herbs (France) and eviscerating the chicken (Romania and France) (Appendix 3A). For 14 research participants in France, Norway, and the UK, hand-chicken contact was very brief and was limited to the transfer of chicken breasts, chicken legs, or whole chicken from their packages to cooking devices. These variations were linked to differences in skills and competences (e.g., diversity in recipes meant chicken-hand contact was necessarily diverse), routines (e.g., habitual trimming and skin removal), beliefs (e.g., skin removal for health- and safety-related reasons), materials (e.g., preparing home-grown chicken entailed slaughter, evisceration and washing, in addition to cooking, with associated use of relevant tools, materials and resources) and combinations of these practices. For instance, skills and materials were both involved when a whole chicken was purchased for a recipe requiring chicken pieces, necessitating chopping of raw chicken at home.

In agreement with the survey, 10 out of 15 Portuguese and 13 out of 15 Romanian participants, but none from the UK, Norway and France, rinsed chicken before cooking. This was done using bowls of cold or warm water, or by rinsing in a stream of cold water.

Few research participants protected their hands to avoid direct contact with raw chicken, such as using a kitchen roll paper, packaging as a glove or forks (one YF each in Portugal and the UK, one YSM in the UK and three EH each in Norway and the UK; Appendix 3A). These findings were consistent with the survey findings, where consumers in the UK were most likely to declare avoiding touching raw chicken. However, one UK participant took great care to avoid touching the chicken during some preparation steps, but used his bare hands during other steps (Appendix 3A). Two YSMs from France and Norway did not touch raw chicken

without strategies to protect their hands, using a combination of skills (using simple recipes) and materials (purchasing chicken products adapted to the recipes used) (Appendix 3A). Knowledge of the risks of raw chicken was not addressed in the quantitative survey, but was discussed during the qualitative research. In Portugal, Romania, and France, participants rarely expressed concerns about the safety of chicken meat. When there was concern, it was mostly associated with storage (freshness and short storage time), need to keep it cold, cooking issues (thorough cooking), contamination by butchers and contaminants like hormones (Appendix 3B and 3C). The risk of hand-to-chicken cross-contamination was not mentioned. These participants touched chicken with bare hands. The perceived risk of hormones by one respondent (Maria-Celeste) prompted her to remove skin of the raw chicken. This increased hand-chicken contact, and the risk of cross-contamination. Among participants who did not touch chicken with bare hands, two (one YF in Portugal and one YSM in UK) explained they got food safety training when working in the food sector.

3.2 / Hand cleaning following raw chicken handling

In the quantitative survey, respondents were asked to declare how likely it was on an 11-point scale from 1 (“no chance or almost no chance”) to 11 (“practically certain or certain”) that they would clean their hands immediately after touching chicken. The mean response was 8.33 (SD=0.14). Fifty percent of respondents declared they were almost sure, certain or practically certain. There was no significant country effect ($F=1.08$, $P=0.3656$), but there were differences between the household groups ($F=34.23$, $P=0.0000$). YSM ($M=7.9$, $SD=0.30$) and YF ($M=8.2$, $SD=0.1$) were significantly less likely than EH ($M=9.3$, $SD=0.1$) to declare cleaning hands immediately after touching chicken. No country-per-group interaction was found, suggesting that these group differences were found across the five countries.

Figure 2 about here

According to the quantitative survey, the most frequent ways of cleaning hands were regular (34%) and antibacterial soap (29%). Nineteen percent of respondents paid attention to the recommended 21 s minimum time for hand washing (Figure 2). There were differences between countries for all items, especially in the use of cold ($\chi^2=51.8$, $P=0.000$) and warm ($\chi^2=54.6$, $P=0.000$) water, and the use of antibacterial soap ($\chi^2=81.97$, $P=0.000$). Portuguese respondents were more likely to clean their hands with cold water, whereas Norwegian and Romanian respondents more often cleaned with hot water. Romanian (40%) and Norwegian (44%) respondents also declared cleaning hands more often with regular soap. Antibacterial soap was more frequently used in UK households than in other countries. Living in urban or rural areas or educational qualifications did not make a difference.

In the qualitative research, we identified four different types of action following raw chicken handling: (1) doing nothing at all, continuing with the recipe and touching other items; (2) drying hands on a cloth, a towel, or a paper towel; (3) rinsing hands with water only; and (4) washing hands with soap. Descriptions of these different cases are provided in Appendix 3C. For the observational analysis, we used the word “washing” for the action of washing with soap and water. Exclusive use of water was termed “rinsing.” When quoting from participants’ reasoning, we present the words they used, irrespective of their actual actions.

Figure 3 about here

We observed that the majority of participants (red in Figure 3) did not wash their hands with soap after handling raw chicken. The clear exception was Norway, where all participants who touched raw chicken washed their hands with soap after a brief period during which nothing was touched. In the UK, 8 of 12 participants washed their hands after handling the raw chicken. In France, Portugal, and Romania, few participants washed their hands after handling raw chicken. Some, like Dumitra (EH, R, RO), did not wash, rinse, or wipe hands

during or after preparing the chicken. On several occasions, there was contact between hands and water while the chicken was rinsed, which may have been interpreted as hand washing, as expressed by Maria-Celeste (EH, U, PT, Appendix 3C). Fabrice (YSM, U, FR) explained he would ‘wash’ hands after touching food as a reflex, but he actually rinsed hands after cutting raw chicken. Bogdan (YSM, U, and RO) knew that chicken can transmit pathogenic microbes that can be removed by washing, but he rinsed and did not wash hands after touching raw chicken. Bernard (EH, U, FR) and Sylviane (EH, R, FR) explained that they would often ‘wash’ hands in the kitchen, but they were not observed using soap. These observations highlight the ambiguity of the concept of “wash” in the common vocabulary. It did not imply the use of soap for all participants and revealed a lack of knowledge of the importance of soap when washing hands. The findings also reveal the importance of routines: several participants mentioned washing hands, while they actually rinsed, as a reflex/habit associated with food handling in the kitchen environment.

In the quantitative survey, 50% of respondents declared that they were almost sure, certain, or practically certain that they would clean their hands immediately after touching chicken, with no difference between countries. This contrasted with the qualitative research results for Romania, Portugal, and France.

Washing hands after handling raw chicken requires access to materials, in particular, running water (Appendix 3D). One urban YSM in Norway and four households (EH and YF) in rural areas of Romania did not have running water in their kitchen, or had no kitchen (a gas stove, fridge and table were placed in a hall connecting the two rooms of the house). The Romanian participants rinsed their hands in the basin of water where they had rinsed chicken. The Norwegian YSM explained that he would wash his hands more often if he had a sink in his kitchen.

The direct availability of soap is another issue. Hélène and Bernard (EH, U, FR) hid their soap and detergent in a drawer because they said they liked having a clear countertop and never used it. In contrast, Amandine (YF, R, and FR) had an electric soap dispenser over her sink and washed hands with soap seven times during food preparation.

Figure 4 about here

Distributions of the duration of washing hands recorded during the qualitative study (Figure 4) were not significantly different among countries (ANOVA, $P>0.05$). Hand washing was brief for some respondents. However, in France, Norway, and Portugal, the percentage of washing hands longer than the recommended 21 s was between 20% and 30%, higher than the percentage in the quantitative survey. For some participants, the duration of hand washing might be an unconscious routine.

Rinsing or washing hands after touching chicken was presented as a habit or was linked with the feeling of dirtiness or greasiness on hands (e.g., Mathilde (YF, U, FR), Appendix 3C) that needed to be removed. In Romania, only one participant (Bogdan (YSM, U, RO, Appendix 3 B) expressed knowledge that chicken could carry dangerous bacteria. He systematically rinsed his hands after touching chicken, but he never used soap. In Norway and the UK, most participants expressed safety concerns about chicken and knew that raw chicken could transmit dangerous bacteria (e.g., Paul (YF, U, UK) and Sahib (YSM, U, UK), Appendix 3B; Josh (YSM, U, UK) and Mary (EH, U, UK), Appendix 3A; Anna (YF, U, NO), Appendix 3C). These participants washed their hands with soap after handling chicken. In the UK, several research participants referred to media campaigns of the risk from chickens (Appendix 3E). Some participants who washed hands with soap (France and UK) after touching raw chicken mentioned safety training when working in the food sector.

3.3 / Occasions of hand washing

To assess the importance of contact with raw meat among other occasions to wash hands, the quantitative survey asked respondents the following: “In general, when would you normally wash your hands at home?” The main reasons for washing hands were: “After going to the toilet” (81%); “After touching something dirty” (81%); “After touching raw meat or eggs” (71%) and “After mopping up spillages from poultry or eggs” (66%). Household type made a significant difference, especially for the reasons: “After going to the toilet” ($\chi^2=209.37$, $P=0.000$) and “After touching something dirty” ($\chi^2=145.11$, $P=0.000$). The proportion of EH declaring washing hands for all the reasons (from 64% to 95%) presented in the survey was significantly higher, while 54% to 70% of the YF households and 48% to 68% of YSM washed hands for these reasons.

In the qualitative fieldwork, we did not always observe hand washing after handling raw chicken. However, we observed several other occurrences of washing hands during food preparation (Table 1).

Table 1 about here

In France and Portugal, participants sometimes did not wash hands with soap after handling raw chicken. However, they did so for other reasons that included before starting to cook, after touching the waste bin and after blowing their nose. Amandine (YF, R, FR) washed hands with soap when starting food preparation, and each time after she touched the waste bin and her phone screen, and when she blew her nose. However, she did not wash her hands after touching raw chicken. In the UK, although many research participants washed hands with soap after touching the chicken, hand washing was mainly done after touching the waste bin. Participants also washed their hands with soap each time they touched a pet (once in Norway and France and twice in Portugal). Julie (YF, U, and FR) wiped hands on a towel after manipulating the raw chicken. The only occasions she washed hands was after

taking the cat off the countertop and after disposing of waste. She identified the need for hand washing after these actions, but not after touching raw chicken. Filipa (YF, U, and PT) did not wash or rinse her hands after handling raw chicken. She washed hands with antibacterial soap during food preparation on two occasions, both after touching her dog. The findings suggest that most participants from France, Norway, Portugal, and the UK were aware that it is important to wash hands with soap for hygiene purposes after touching something they identified as a source of contamination. However, participants from France and Portugal usually did not wash their hands after handling raw poultry. This highlighted the fact that raw chicken was not necessarily identified as a source of contamination in these countries.

4/ DISCUSSION AND CONCLUSION

Both the survey questionnaire and qualitative research indicated that the majority of consumers touched raw chicken with bare hands during preparation. Only a minority developed specific strategies to avoid this contact. These strategies were not always followed throughout the process. Presumably, the routine of using their hands diverted attention from the original strategy. Consistently, hand washing with soap was usually needed to mitigate the risk of cross-contamination.

The qualitative study revealed that hand washing after touching chicken is not a systematic practice in the different countries. All participants did so in Norway, most in the UK, few in France and Portugal, and none in Romania. Low rates of actual washing hands after handling raw chicken have been observed in other studies. In a study in Wales (UK) involving a model kitchen, only 10% of 100 older adults adequately washed their hands immediately after handling raw chicken (Evans & Redmond, 2018). In the Netherlands, only 25% of participants

washed their hands with soap (Van Asselt, Fischer, De Jong, Nauta, & De Jonge, 2009). In contrast, in the United States, proper hand washing was observed in 40% of respondents after handling chicken breast (Maughan, et al., 2016).

Washing hands with water and soap is an effective way to eliminate pathogens that may be present on the hands (CDC, 2020). Our study shows that this knowledge is not necessarily shared and is certainly not applied everywhere. Proper hand washing after touching chicken was not observed in the Romanian households and in only a few of the French and Portuguese households. However, 50% of the respondents declared that they were almost sure, certain, or practically certain to wash hands after handling chicken, with no difference between countries. Similarly, in previous observational studies, respondents most often declared that they actually washed their hands properly after manipulating chicken, but did not do so when observed. Results from a survey in South Africa showed that although at least 85% respondents were concerned about the safety risks with chicken meat, a large proportion of respondents did not wash their hands properly before (31%) and after (36%) handling raw chicken (Katiyo, et al., 2019). In the US, 84% respondents reported that they always washed their hands before preparing food, whereas <16% participants correctly performed handwashing (Moore, et al., 2019). Similarly, in a study in the US, all the respondents declared in the questionnaires that they washed their hands before and after handling raw chicken, while washing hands was done properly only 12% of the time (Mazengia, et al., 2015). The findings may indicate a difference between normative knowledge or intention, and actual practices. When asked about practices, respondents are likely to select the answer they know is right or they think they ought to be doing (here regarding hygiene), or they believe they do. However, this is not necessarily reflected in their actions where barriers and routines interfere. Quantitative surveys represent a way to

collect normative knowledge (Redmond & Griffith, 2003), and the results from qualitative and quantitative approaches allow us to study different dimensions of representations (Caillaud & Flick, 2016).

The action of hand washing is linked to the available materials to wash hands, what hand washing means to respondents and participants and the fact that chicken is perceived as a risky health product or a dirty product. In our study, Romanians presumably have knowledge that is out of step with their practices, which face barriers that include the availability of water or kitchen equipment. Romanians, French and Portuguese consumers may also have false knowledge of safe ways to clean hands, considering rinsing with water to be sufficient. For French and Portuguese consumers, touching raw poultry was presumably not perceived as risky, unlike other actions, such as touching the waste bin, blowing the nose and touching pet, which were followed by hand washing with soap.

This variety of actions is associated with a variety of routines that are reasoned or not. The choice of meat (whole chicken, cut pieces), recipe (whole cooked chicken, chicken purchased whole and cooked in pieces, meat from which the skin was removed for cooking) led to more manipulation and potential cross-contamination. Rinsing chicken is another routine that leads to hand-raw chicken contact. In a study conducted in the UK (Evans & Redmond, 2018), 20% older participants rinsed the raw chicken under running cold water, similar to the 20% UK respondents who declared that they rinsed chicken in our study. Washing hands with soap after touching raw chicken was presented as a routine practice and not an action specific to handling of raw chicken, by some participants. In contrast, it was specific to chicken for others, for a hygienic reason (mostly in Norway and UK) or because of unpleasant feelings on hands. Most participants from Portugal, Romania, and France routinely rinsed their hands instead of washing them with soap, without expressing a reason

for this practice. The exceptions were two elderly French participants who explained that using soap would be excess of hygiene in this situation, compared to going to the toilet, reinforcing the assumption that raw chicken was not perceived as risky by these French consumers.

Qualitative research revealed important differences among countries in the perception of risks associated with raw chicken. The most obvious reason is the actual knowledge of the risk, which is probably linked to the existence of effective campaigns on the health risks associated with handling chicken. These campaigns have been run in Norway and the UK. In France, food safety is assumed. Concerns instead are linked to nutritional risks (Laporte, 2019). In addition, perceptions of the various food safety risks differed among EU countries (Eurobarometer, 2019). French consumers were mostly aware of pesticides in food, whereas food hygiene was paramount for UK consumers. The issue of food poisoning bacteria ranked 6th as a food safety concern in France, but was the 2nd ranked concern in the UK. Accordingly, a study (Didier, 2019) reported appreciable concern about pesticides among French consumers. More generally, education in food hygiene could explain the perceptions associated with different behaviours. Presently, this was evident at the country level (Norway and UK) and at the individual level (participants in the UK, Portugal, and France who were trained in hygiene practices in restaurants).

This knowledge will lead to strategies to avoid touching chicken, to wash hands or alternatively to a simplified strategy, such as choosing a trusted provider, such as supermarkets in Portugal (Brunel & Pichon, 2004). Moreover, the home is not perceived as a place at risk (Byrd-Bredbenner, Berning, Martin-Biggers, & Quick, 2013), which can explain why, despite consumers' awareness of the importance of hand washing as measured in the survey, observed practices revealed incomplete or absent hand washing.

Our study shows that the practice of washing hands after handling raw chicken varies in several European countries. These differences may reflect knowledge, routines, materials, and risk perception. Countries should consider these dimensions when formulating food safety communication policies.

ACKNOWLEDGMENTS

This work was supported by the Horizon 2020 project SafeConsume (Grant Agreement No. 727580). Joachim Scholderer and his team are acknowledged for designing and organizing the consumer survey. We thank Flore Lourtoux, Rui Maia, Maria João Cardoso, Joana Feio, Corina Neagu, Valerica Celmare, Răzvan Dinică, Therese Hagtvedt for their participation to the fieldwork.

REFERENCES

- Ali, M. M., Verrill, L., & Zhang, Y. T. (2014). Self-Reported Hand Washing Behaviors and Foodborne Illness: A Propensity Score Matching Approach. *Journal of Food Protection*, 77(3), 352-358. doi: 10.4315/0362-028x.jfp-13-286
- Augustin, J.-C., Kooh, P., Bayeux, T., Guillier, L., Meyer, T., Jourdan-Da Silva, N., . . . Cerf, O. (2020). Contribution of Foods and Poor Food-Handling Practices to the Burden of Foodborne Infectious Diseases in France, on Behalf of the Anses Working Group on Consumer Information on Foodborne Biological Risks. *Foods*, 9(11), 1644.
- Brown, P., Kidd, D., Riordan, T., & Barrell, R. A. (1988). An outbreak of foodborne *Campylobacter jejuni* infection and the possible role of cross contamination. *Journal of Infection*, 17(2), 171-176. doi: 10.1016/s0163-4453(88)91879-8
- Brunel, O., & Pichon, P.-E. (2004). Food-related risk-reduction strategies: purchasing and consumption processes. *Journal of Consumer Behaviour*, 3(4), 360-374. doi: 10.1002/cb.148
- Byrd-Bredbenner, C., Berning, J., Martin-Biggers, J., & Quick, V. (2013). Food Safety in Home Kitchens: A Synthesis of the Literature. *International Journal of Environmental Research and Public Health*, 10(9), 4060-4085.
- Caillaud, S., & Flick, U. (2016). Triangulation méthodologique. Ou comment penser son plan de recherche. In G. Lo Monaco, S. Delouvée & P. Rateau (Eds.), *Les représentations sociales. Théories, méthodes et applications* (pp. 227-240). Bruxelles: De Boeck.
- Carrasco, E., Morales-Rueda, A., & Garcia-Gimeno, R. M. (2012). Cross-contamination and recontamination by Salmonella in foods: A review. *Food Research International*, 45(2), 545-556. doi: 10.1016/j.foodres.2011.11.004
- CDC. (2020). Handwashing: A Healthy Habit in the Kitchen. Retrieved October 22, 2020, from <https://www.cdc.gov/handwashing/handwashing-kitchen.html>
- Courtenay, M., Ramirez, L., Cox, B., Han, I., Jiang, X., & Dawson, P. (2005). Effects of various hand hygiene regimes on removal and/or destruction of *Escherichia coli* on hands. *Food Service Technology*, 5(2-4), 77-84.

- De Boer, E., & Hahné, M. (1990). Cross-contamination with *Campylobacter jejuni* and *Salmonella* spp. from Raw Chicken Products During Food Preparation. *Journal of Food Protection*, 53(12), 1067-1068. doi: 10.4315/0362-028x-53.12.1067
- Didier, P. (2019). La construction de la sécurité sanitaire des aliments en milieu domestique en France (Maine-et-Loire). *Socio-anthropologie*, 39, 25-38. doi: <https://doi.org/10.4000/socio-anthropologie.5112>
- ECDC. Surveillance atlas of infectious diseases. Retrieved October 22, 2020, from <http://atlas.ecdc.europa.eu/public/index.aspx>
- EFSA. (2010). Scientific Opinion on Quantification of the risk posed by broiler meat to human campylobacteriosis in the EU. *EFSA Journal*, 8(1). doi: doi:10.2903/j.efsa.2010.1437
- EFSA. (2019). Scientific report on the European Union One Health 2018 Zoonoses Report. *EFSA Journal*, 17(12). doi: <https://doi.org/10.2903/j.efsa.2019.5926>
- Eurobarometer. (2019). Special Eurobarometer - April 2019 "Food safety in the EU". (Vol. June 2019): EFSA and European Commission, Directorate-General for Communication, ISBN 978-92-9499-082-2.
- Eurostat. (2021). NUTS - Nomenclature of territorial units for statistics. Retrieved 16 February 2021, from <https://ec.europa.eu/eurostat/web/nuts/background>
- Evans, E. W., & Redmond, E. C. (2018). Behavioral Observation and Microbiological Analysis of Older Adult Consumers' Cross-Contamination Practices in a Model Domestic Kitchen. *Journal of Food Protection*, 81(4), 569-581. doi: 10.4315/0362-028x.jfp-17-378
- Foddai, A. C. G., Grant, I. R., & Dean, M. (2016). Efficacy of Instant Hand Sanitizers against Foodborne Pathogens Compared with Hand Washing with Soap and Water in Food Preparation Settings: A Systematic Review. *Journal of Food Protection*, 79(6), 1040-1054. doi: 10.4315/0362-028x.jfp-15-492
- Jensen, D. A., Danyluk, M. D., Harris, L. J., & Schaffner, D. W. (2015). Quantifying the Effect of Hand Wash Duration, Soap Use, Ground Beef Debris, and Drying Methods on the Removal of *Enterobacter aerogenes* on Hands. *Journal of Food Protection*, 78(4), 685-690. doi: 10.4315/0362-028x.jfp-14-245
- Katiyo, W., de Kock, H. L., Coorey, R., & Buys, E. M. (2019). Assessment of safety risks associated with handling chicken as based on practices and knowledge of a group of

- South African consumers. *Food Control*, 101, 104-111. doi:
<https://doi.org/10.1016/j.foodcont.2019.02.027>
- Kusenbach, M. (2003). Street Phenomenology: The Go-Along as Ethnographic Research Tool. *Ethnography*, 4(3), 455-485. doi: 10.1177/146613810343007
- Laporte, M.-E. (2019). Distinguishing between perceived health and nutritional risks to improve eating behaviors. *Décisions Marketing, Association Française du Marketing*, 96, 53-68. doi: 10.7193/dm.096.53.68
- Luber, P., Brynestad, S., Topsch, D., Scherer, K., & Bartelt, E. (2006). Quantification of *Campylobacter* species cross-contamination during handling of contaminated fresh chicken parts in kitchens. *Applied and Environmental Microbiology*, 72(1), 66-70. doi: 10.1128/aem.72.1.66-70.2006
- Martens, L., & Scott, S. (2017). Understanding Everyday Kitchen Life: Looking at Performance, into Performances and for Practices. In M. Jonas, B. Littig & A. Wroblewski (Eds.), *Methodological Reflections on Practice Oriented Theories* (pp. 177-191). Heidelberg: Springer International Publishing.
- Maughan, C., Chambers, E., IV, Godwin, S., Chambers, D., Cates, S., & Koppel, K. (2016). Food Handling Behaviors Observed in Consumers When Cooking Poultry and Eggs. *Journal of Food Protection*, 79(6), 970-977. doi: 10.4315/0362-028x.jfp-15-311
- Mazengia, E., Fisk, C., Liao, G., Huang, H., & Meschke, J. (2015). Direct Observational Study of the Risk of Cross-contamination during Raw Poultry Handling: Practices in Private Homes. *Food Protection Trends*, 35(1), 8-23.
- Meah, A., & Watson, M. (2011). Saints and slackers: challenging discourses about the decline of domestic cooking. *Sociological Research Online*, 16(2), 6. doi: <http://dx.doi.org/10.5153/sro.2341>
- Monaghan, J. M., & Hutchison, M. L. (2016). Ineffective hand washing and the contamination of carrots after using a field latrine. *Letters in Applied Microbiology*, 62(4), 299-303. doi: 10.1111/lam.12549
- Moore, C. J., Sweet, C. L., Harrison, J. A., & Franck, K. L. (2019). Validating Responses to a Food Safety Survey with Observations of Food Preparation Behaviors Among Limited Resource Populations. *Food Protection Trends*, 39(6), 449-460.
- Møretrø, T., Moen, B., Almli, V. L., Teixeira, P., Ferreira, V. B., Åsli, A. W., . . . Langsrud, S. (2021). Dishwashing sponges and brushes: Consumer practices and bacterial growth

- and survival. *International Journal of Food Microbiology*, 337, 108928. doi: <https://doi.org/10.1016/j.ijfoodmicro.2020.108928>
- Murray, R., Glass-Kaasta, S., Gardhouse, C., Marshall, B., Ciampa, N., Franklin, K., . . . Nesbitt, A. (2017). Canadian Consumer Food Safety Practices and Knowledge: Foodbook Study. *Journal of Food Protection*, 80(10), 1711-1718. doi: 10.4315/0362-028x.jfp-17-108
- Oscar, T. P. (2013). Initial Contamination of Chicken Parts with Salmonella at Retail and Cross-Contamination of Cooked Chicken with Salmonella from Raw Chicken during Meal Preparation. *Journal of Food Protection*, 76(1), 33-39. doi: 10.4315/0362-028x.jfp-12-224
- Pink, S. (2007). Walking with video. *Visual Studies*, 22(3), 240-252. doi: 10.1080/14725860701657142
- Ravishankar, S., Zhu, L. B., & Jaroni, D. (2010). Assessing the cross contamination and transfer rates of Salmonella enterica from chicken to lettuce under different food-handling scenarios. *Food Microbiology*, 27(6), 791-794. doi: 10.1016/j.fm.2010.04.011
- Redmond, E. C., & Griffith, C. J. (2003). Consumer Food Handling in the Home: A Review of Food Safety Studies. *Journal of Food Protection*, 66(1), 130-161. doi: 10.4315/0362-028x-66.1.130
- Shove, E., Pantzar, M., & Watseon, M. (2012). *The Dynamics of Social Practice. Everyday Life and how it Changes*. London: SAGE.
- Sutton, D. (2006). Cooking skill, the senses, and memory: The fate of practical knowledge. In E. Edwards, C. Gosden & R. Phillips (Eds.), *Sensible objects: Colonialism, museums and material culture* (Vol. 5, pp. 87-118). London: Berg.
- Todd, E. C. D., Michaels, B. S., Smith, D., Greig, J. D., & Bartleson, C. A. (2010). Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 9. Washing and Drying of Hands To Reduce Microbial Contamination. *Journal of Food Protection*, 73(10), 1937-1955. doi: 10.4315/0362-028x-73.10.1937
- Torkkeli, K., Mäkelä, J., & Niva, M. (2018). Elements of practice in the analysis of auto-ethnographical cooking videos. *Journal of Consumer Culture*, 0(0), 1469540518764248. doi: 10.1177/1469540518764248

- Truninger, M. (2011). Cooking with Bimby in a moment of recruitment: Exploring conventions and practice perspectives. *Journal of Consumer Culture*, 11(1), 37-59. doi: 10.1177/1469540510391221
- Van Asselt, E., Fischer, A., De Jong, A. E. I., Nauta, M. J., & De Jonge, R. (2009). Cooking Practices in the Kitchen—Observed Versus Predicted Behavior. *Risk Analysis*, 29(4), 533-540. doi: <https://doi.org/10.1111/j.1539-6924.2008.01189.x>
- Verhoeff-Bakkenes, L., Beumer, R. R., de Jonge, R., van Leusden, F. M., & de Jong, A. E. I. (2008). Quantification of *Campylobacter jejuni* cross-contamination via hands, cutlery, and cutting board during preparation of a chicken fruit salad. *Journal of Food Protection*, 71(5), 1018-1022. doi: 10.4315/0362-028x-71.5.1018
- WHO. (2009). *WHO Guidelines on Hand Hygiene in Health Care*. Geneva: WHO.

Table 1 - Occurrences of washing hands with soap during food preparation from the video recorded observations in the qualitative fieldwork

	France	Norway	Portugal	Romania	UK
Observed participants who washed hands with soap/total participants	10/15	14/15	8/13	2/15	12/14
Total occurrences of washing hands with soap	23	28	10	3	37
<i>Events during food preparation</i>					
Before starting	7	1	4	1	5
<i>In relation to chicken</i>					
After manipulating raw chicken	2	12	2	0	9
After manipulating materials, packaged, in contact with raw chicken	0	0	1	0	2
After manipulating cooked chicken	1	0	0	0	0
After touching raw vegetables	0	1	0	1	5
After manipulating food containers	0	1	0	0	1
<i>In relation to kitchen hygiene</i>					
After touching bin	6	7	0	1	10
After cleaning, wiping surfaces, dishes	1	2	1	0	1
After putting dishes in the dishwasher or the sink	2	1	0	0	3
After checking phone	1	2	0	0	0
After blowing nose	2	0	0	0	0
After manipulating pet	1	1	2	0	0
At the end of preparation	0	0	0	0	1

642

643 Figures Captions

644 **Figure 1** - Hand-chicken contact declared during food preparation. Results from the quantitative
645 survey in percentage per country. Fr: France, No: Norway, Pt: Portugal, Ro: Romania, UK: United-
646 Kingdom. *(print in color)*

647 **Figure 2** - How respondents declared cleaning and drying hands immediately after touching raw
648 chicken by country. Results from the quantitative survey in percentage per country. *(print in color)*

649 **Figure 3** – Observed hand washing with soap immediately after touching raw chicken among
650 participants by country. Results from the qualitative fieldwork. Green bars: participants who washed
651 hands with soap. Red bars: participants who rinsed hands with water, or only wipe hands or did
652 nothing. *(print in color)*

653 **Figure 4** – Duration of washing hands during food preparation among participants in five countries.
654 Results from the qualitative fieldwork. *(print in color)*

655

656

Figure 1

	countries				
	Fr	No	Pt	Ro	UK
<i>number of respondents</i>	432	344	310	358	445
No, I use gloves	4	7	6	8	6
No, I use a plastic bag as a glove	1	3	3	3	4
No, I avoid touching it by using kitchen roll	3	5	2	3	3
No, I use a fork	11	8	4	8	6
Yes, when cutting	30	37	45	62	41
Yes, when moving it to a bowl/pot/pan	28	27	33	42	35
Yes, when adding salt/spices/butter/oil	18	21	22	41	23
Yes, when I rinse it	12	26	39	48	20
Yes, when I wipe it with kitchen roll/ a tea towel	13	16	8	17	12

660 Figure 2

	countries				
	Fr	No	Pt	Ro	UK
<i>number of respondents</i>	432	344	310	358	445
cold water	10	7	16	8	6
warm water	20	35	21	43	27
running water	23	30	29	29	30
with regular soap	29	44	28	40	31
with antibacterial soap	9	11	11	18	29
make sure >21s	10	14	9	17	19
dry with a cloth or towel	17	11	18	17	17
dry with kitchen roll	7	15	11	12	14
dry in the air	3	4	2	4	6
with a hand disinfectant	4	4	3	4	5
I don't wash	2	0	0	1	0

661

662

Figure 3

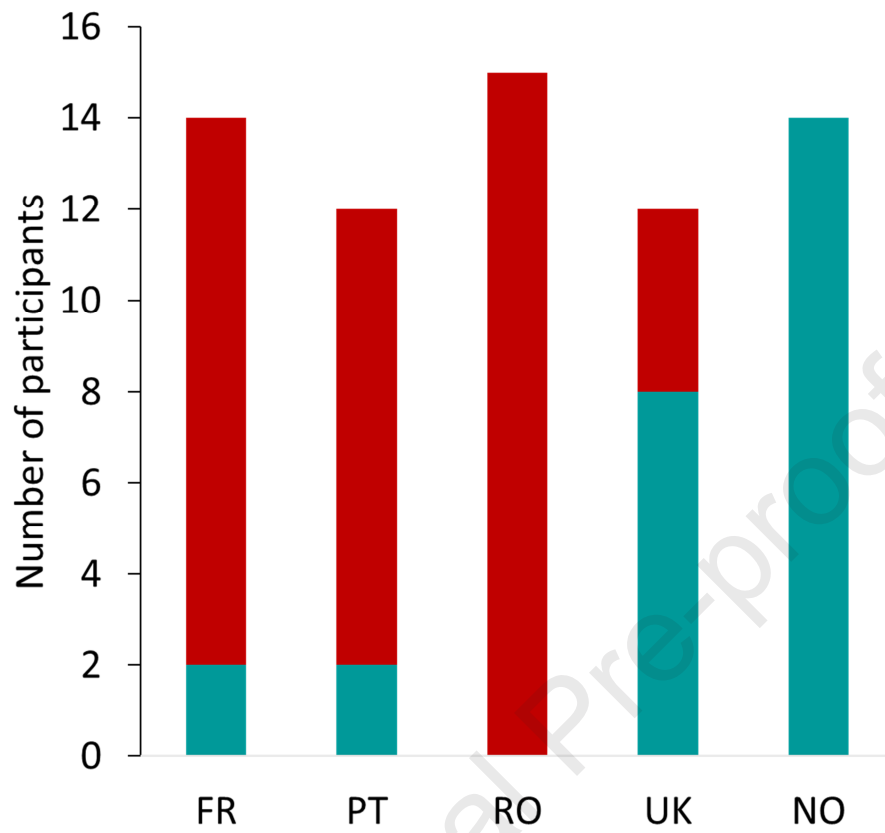
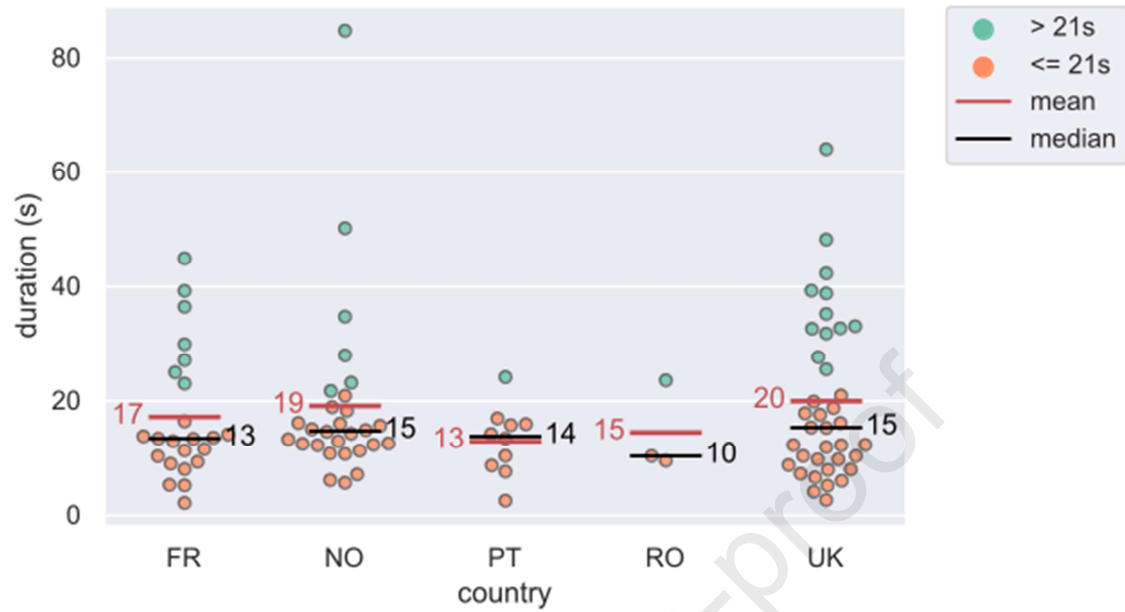


Figure 4



HIGHLIGHTS

- Differences among countries exist in the extend of touching raw chicken
- Washing hands with soap was more often observed in UK and Norway
- Washing hands was more often declared than observed in real situation
- Routines and barriers can prevent hand washing
- Routines, materials and knowledge were all involved in the observed practices

Conflict of interest form

Declarations of interest: none

From :

Pierrine Didier^{a,b,s}, Christophe Nguyen-The^a, Lydia Martens^c, Mike Foden^c, Loredana Dumitrascu^d, Augustin Octavian Mihalache^d, Anca Ioana Nicolau^d, Silje Elisabeth Skuland^e, Monica Truninger^f, Luís Junqueira^f, Isabelle Maitre^{b*}

^a*INRAE, Avignon Université, UMR SQPOV, 84000 Avignon, France*

^b*USC1422 GRAPPE, Ecole Supérieure d'Agricultures (ESA), INRAE, SFR 4207 QUASAV, 55 rue Rabelais, BP 30748, 49007, Angers Cedex, France*

^c*Keele University, United Kingdom*

^d*Dunarea de Jos University of Galati, Faculty of Food Science and Engineering, Domnească Street 111, 800201, Galati, Romania*

^e*Silje Elisabeth Skuland, Consumption Research Norway (SIFO), Oslo Metropolitan University, Oslo, Norway*

^f*Instituto de Ciências Sociais, Universidade de Lisboa, Av. Professor Aníbal de Bettencourt 9, 1600-189, Lisboa, Portugal*

Submission of « Washing hands and risk of cross contamination during chicken preparation among domestic practitioners in five European countries »